

Wayland's Own, "Autumn Vegetable Medley"

Makes: 50 Servings

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Ingredients	Weight	Measure
Carrots, Baby, Raw	2 lbs	
Onions, raw	2 lbs	
Celery, raw	2 lbs	
Oil (Olive or Vegetable)		2 cups
Squash, Butternut	10 lbs	
Sage, ground		2 Tbsp
Cumin		2 Tbsp
Cinnamon, ground		2 Tbsp
Coriander Leaf, Dried		2 Tbsp
Water, hot		3 qt 2 cups
Peas, Green, Frozen	3 lbs	
Cranberries, dried	2 lbs	
Apples, Canned, Sliced	2 lb	
Beans, Garbanzo, canned		2 #10 cans
Cheese, Mozzarella, shredded, part skim	3 lbs	



Directions

1. Heat pan and add oil. Saute carrots, onions and celery.
Cook for 10 minutes.
2. Add butternut squash, water and seasonings. Bring to boil and simmer for 20 minutes.
3. Add apples, dried cranberries, peas and garbanzo beans.
Cook for 10 minutes. CCP: Heat to an internal temperature of 140°F.
4. Add seasonings, place in hotel pan and top with shredded mozzarella cheese. Bake at 375°F until cheese is melted.
CCP: Hold at 140°F.

Notes

This recipe is gluten-free.